



A LA CARTE LUNCHEON MENU

ENTRÉE SELECTIONS

925 Buccaneer Lane • Manahawkin, NJ 08050 • (609) 597-9395 • Golf Shop: (609) 597-9393 • Fax: (609) 597-0988 • www.allforeclub.com

Whether you are planning a Business Meeting, Anniversary Party, Seminar, Graduation Party, Birthday Party or other intimate gathering, Ocean Acres' Luncheon Menu is sure to provide you and your guests with the presentation for which you are looking. If you choose to start your event off with an hour of one of our hors d'oeuvres packages, please review our Amenities Menu.

LUNCHEON

Your Luncheon includes complimentary baskets of fresh rolls, coffee (regular & decaffeinated) and tea.

Entrée (please select one or two)

Sautéed Chicken Picatta

sautéed boneless breast of chicken in a tangy lemon caper sauce

Sautéed Chicken Marsala

sautéed boneless breast of chicken, w/ mushrooms, in a marsala wine sauce

Baked Ham w/ Fruit Glaze

baked ham, sliced, topped w/ a pineapple, cherry, brown sugar orange glaze

Roast Porkloin au jus

lightly seasoned, sliced, roast porkloin

Sautéed Chicken Française

boneless breast of chicken, dipped in egg batter and sautéed in a parmesan lemon cream sauce

Grilled Chicken w/ Roasted Peppers

grilled boneless breast of chicken, topped w/ roasted peppers, fresh basil and balsamic

Breaded Chicken Cutlet in Supreme Sauce - Ocean Acres' Specialty

sautéed boneless breast of chicken, lightly breaded in supreme sauce

Sautéed Chicken Florentine

boneless breast of chicken, sautéed and topped w/ tomatoes, spinach, & mozzarella cheese

Chicken Crepes Velouté

sautéed boneless breast of chicken, chopped and rolled in two crepes, drizzled w/ velouté sauce

Roast Turkey Breast w/ Stuffing in Homestyle Gravy

roast turkey breast, w/ our homemade savory bread stuffing, in a seasoned, homemade gravy, served w/ cranberry sauce

Sautéed Chicken Sorrento

sautéed boneless breast of chicken, mushrooms, ricotta & mozzarella cheese, in a spicy marinara sauce

Barbecue Chicken

select cut chicken in a savory barbecue sauce

Sautéed Chicken Cacciatore

sautéed boneless breast of chicken, smothered in peppers, black olives, onions and tomatoes

Sautéed Chicken, Olives, Roasted Peppers, Artichokes in a White Wine Sauce - Ocean Acres' Specialty

sautéed boneless breast of chicken, black olives, roasted red peppers, artichokes in a creamy, white wine sauce

Chicken Monterosa

sautéed boneless breast of chicken, roasted red pepper & fresh basil, smothered w/ mozzarella cheese in a pink cream sauce

Chicken Parmigiana over Linguine*

breaded boneless breast of chicken, topped w/ marinara and mozzarella cheese, over linguine

Meat Loaf w/ Caramelized Onions

homemade ground beef meat loaf, in a brown sauce, topped w/ caramelized onions

Honey Breaded Chicken

select cut chicken in a honey breading

Southwestern Spiced Chicken w/ Tomato Salsa

sautéed boneless breast of chicken, spiced tex-mex style, topped w/ a fresh tomato salsa

Beef Tips in Burgundy Sauce

grilled beef tenders, drizzled w/ a burgundy mushroom sauce



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ENTRÉE SELECTIONS (CONT.)

Entrée (cont.)

Fried Flounder

breaded filet of flounder, old bay seasoned, w/ a fresh lime tartar sauce

Steak Diane

grilled beef tenders, drizzled w/ a dijon lemon brandy sauce

Sautéed Veal Picatta

sautéed medallions of veal, in a tangy lemon caper sauce

Pork Chop in Apple Brandy Sauce - Ocean Acres' Specialty

breaded boneless pork chop, topped w/ sliced granny smith apples, in a brandy sauce

Broiled Flounder

broiled filet of flounder, herb seasoned, in a zesty lemon butter sauce

Seafood Alfredo over Linguine*

shrimp, scallops & crab meat in an alfredo sauce over linguine

Sautéed Veal Marsala

sautéed medallions of veal, w/ mushrooms, in a marsala wine sauce

Flounder Française

sautéed filet of flounder, in an egg & parmesan cheese coating

Seafood Crepes in Sherry Cream Sauce

shrimp, scallops & crab meat rolled in two crepes, drizzled w/ a sherry cream sauce

Broiled Flounder Almondine

broiled filet of flounder, herb seasoned, in a zesty lemon butter sauce, topped w/ sliced almonds

Sautéed Veal Florentine

medallions of veal, sautéed and topped w/ tomatoes, spinach, & mozzarella cheese

Roast Beef in Mushroom Sauce

slow roasted beef, sliced thin & served in a burgundy mushroom sauce

Flounder Florentine

broiled filet of flounder, topped w/ tomatoes, spinach, & mozzarella cheese

Chicken & Steak Shish Kabob over Rice*

two skewers of marinated beef tenders & chicken breast, green & red peppers, mushroom & onion, over lemon cilantro rice

Broiled Salmon in Dill Sauce

broiled filet of salmon, in lemon butter dill sauce

Seared Salmon in Honey Bourbon Sauce - Ocean Acres' Specialty

seared filet of salmon, topped w/ a honey bourbon glaze

Steak Shish Kabob over Rice*

two skewers of marinated beef tenders, green & red peppers, mushroom & onion, over lemon cilantro rice

Flounder Stuffed w/ Crabmeat

flaky filet of flounder, stuffed w/ lump crabmeat & lightly seasoned

Grilled Medallions of Beef in Peppercorn Sauce - Ocean Acres' Specialty

grilled beef tenders, drizzled w/ a green peppercorn sauce, topped w/ bleu cheese

Steak & Shrimp Shish Kabob over Rice*

two skewers of marinated beef tenders, old bay seasoned shrimp, green & red peppers, mushroom & onion, over lemon cilantro rice

Crab Imperial

jumbo lump crabmeat, enhanced w/ our homemade remoulade dressing & light seasoning

Sautéed Chicken Oscar

sautéed boneless breast of chicken, asparagus, lump crabmeat, drizzled w/ hollandaise sauce

Roast Sirloin of Beef

whole sirloin, oven roasted thin slices, in a brandy sauce, enhanced w/ dijon mustard & shallots

Filet Mignon Tips in Burgundy Sauce

grilled filet mignon medallions, drizzled w/ a burgundy mushroom sauce



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ENTRÉE SELECTIONS (CONT.) & ACCOMPANIMENTS

Entrée (cont.)

Crab Cakes

two sumptuous crab cakes, w/ a fresh lime tartar sauce

Roast Tenderloin of Beef in Port Wine Sauce

seared tenderloin of beef, oven roasted, hand sliced, served in a port wine reduction sauce

Grilled Rib Eye w/ Caramelized Onions & Bleu Cheese

rib eye steak, grilled to perfection, topped w/ caramelized onions & crumbled bleu cheese

Sautéed Veal Oscar

sautéed medallions of veal, asparagus, lump crabmeat, drizzled w/ hollandaise sauce

Roast Prime Rib of Beef au jus

choice prime rib of beef, slow roasted for tenderness, hand carved by our chef

New York Strip Steak

broiled sirloin steak, seasoned & grilled to perfection, served w/ sautéed mushrooms

Filet Mignon w/ Onion Straws

grilled tenderloin of beef, seasoned w/ our own special blend of spices, topped w/ onion straws

Broiled Lobster Tail - Ocean Acres' Specialty

lobster tail, broiled & served w/ drawn butter & lemon wedge

**Entrée selection does not include a starch selection*

Selections must be made in each of the following categories to finalize the Entrée selection(s). †A Selection must be made for either an appetizer, salad or both. The Vegetable and Starch will be served with the Entrée.

Appetizer (please select one)

Semi-Optional Course†

Fresh Seasonal Fruit

Melon Wedge w/ Prosciutto**

Escarole Soup

Seafood Bisque**

Chicken Orzo Soup

Roasted Red Pepper & Artichoke**

Tortellini Soup

Roasted Tomato Bisque**

Salad (please select one)

Semi-Optional Course†

Caesar

Spring Mix, Coconut & Mandarins**

Spring Mix in Choice of Dressing (Balsamic Vinaigrette, Champagne Vinaigrette, Italian Vinaigrette, Raspberry Vinaigrette)

Tortilla & Black Bean**

Spinach, Almonds & Strawberries**

Vegetable (please select one)

Parslied Carrots

Peas w/ Pearl Onions

String Beans Almondine**

Broccoli w/ Lemon & Butter**

Sweet Corn w/ Pimento

Italian Vegetable Medley

String Beans w/ Bacon & Garlic

Broccoli, Cauliflower & Carrots Medley**

Peas & Carrots

Zucchini w/ Fresh Herbs

String Beans w/ Mushrooms**

Carrots l'Orange**

Starch (please select one)

Baked Potato

Potatoes O'Brien

Potatoes Lyonnaise

Lemon Cilantro Rice Pilaf

Macaroni & Cheese**

Roasted Garlic Redskin Mashed Potatoes

Mashed Sweet Potatoes w/ Cinnamon & Butter

Cheddar Bacon Mashed Potatoes**

Rice Pilaf w/ Golden Raisins & Pine Nuts**

Spanish Rice

Parmesan Risotto

Cajun Rice & Beans

Oven Roasted Redskin Potatoes

Twice Baked Potato**

Dessert (please select one)

Bananas Foster

Triple Chocolate Cake**

Brownie Royale**

Ice Cream Sundae

Refreshing Sherbet w/ Wafer (Orange, Lemon, Rainbow)

Chocolate Mousse w/ Raspberry Sauce**

New York Style Cheesecake

Peanut Butter Cup Cake**

**Denotes Premium Choice available at additional cost : Appetizer - \$1.15, Salad - \$0.80, Vegetable - \$0.40, Starch - \$0.80, Dessert - \$0.50

A guaranteed minimum of 35 persons is required or alternatively, an excess room rental may apply

All prices are per person, include a base room rental, and exclude a gratuity service charge as well as NJ State Sales Tax